

Fun at Kids Central 72 Pajama Day Breakfast



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Jason was walking to Kids Central with Bobby. “Nice pajamas,” he said.

Bobby laughed. “I like your bathrobe!”

It was pajama day at school, so everyone was wearing pajamas.

“I wonder what Mr. Dunn’s pajamas will look like,” Bobby said. The boys entered the gym. “Mr. Dunn said—”



Bobby halted. “Miss Shelly! You’re back!”

“Of course, I’m back. I couldn’t miss Pajama Day,” Miss Shelly said.

Nina hugged their teacher. “We missed you!”

“What are we doing today?” Ethan asked.



“Making breakfast, of course,” Miss Shelly said. “We can make egg sandwiches or waffles. Your choice.”

Jason had an idea. “Can we make both?” he asked.

“That’s a lot of food,” Miss Shelly said.

“I mean, can we combine them?” Jason asked.



“How?” Nina asked.

“I saw it on a cooking show,” Jason said. “The chef made egg and cheese sandwiches. But instead of using a frying pan, she used a waffle maker.”

“Let’s do it!” Ethan said.

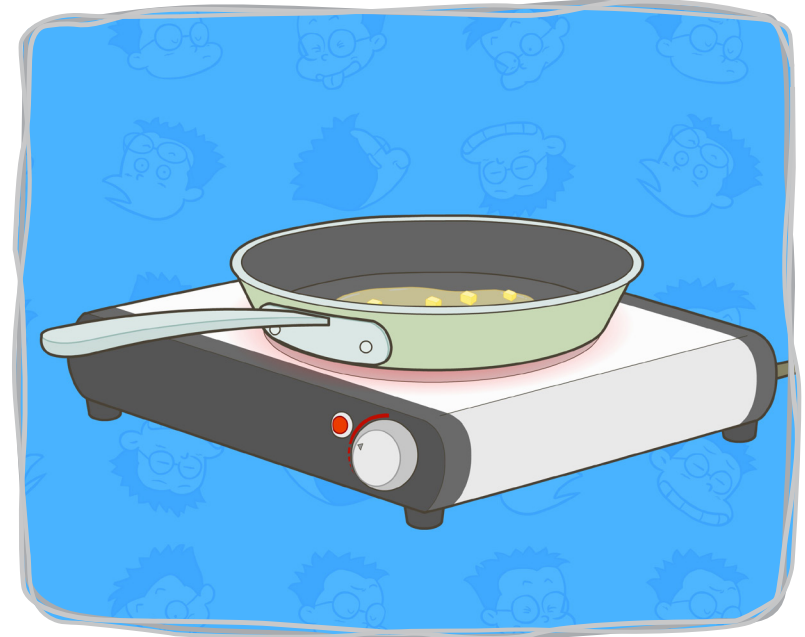
“Can you show us how to make them, Jason?” Miss Shelly asked.



“Sure,” Jason said. Everyone put on their aprons, and Jason took charge. “Nina, can you please spray oil on both sides of the waffle maker? Then turn it on medium-high heat.”

“Got it!” Nina said.

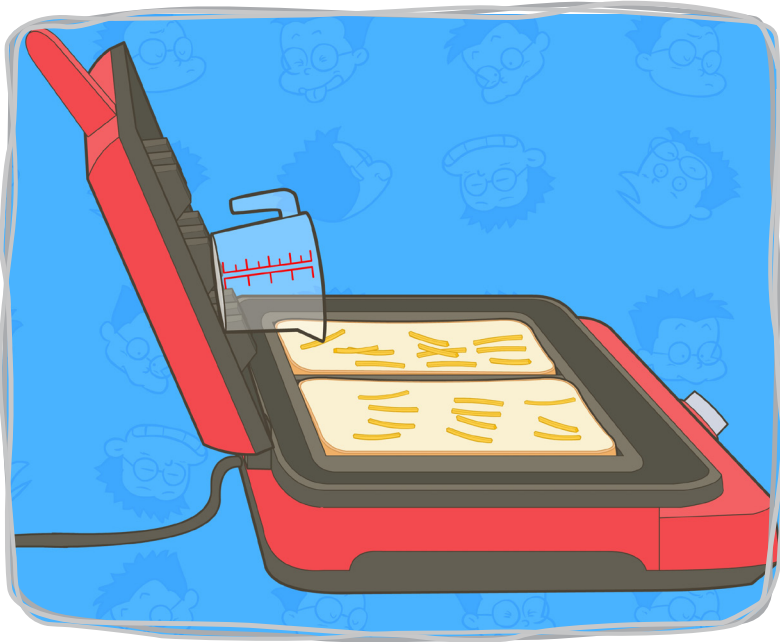
“Ethan and Bobby, can you crack some eggs?” Jason asked. “We need four eggs.”



Bobby began cracking eggs into a bowl. Ethan beat them with a whisk.

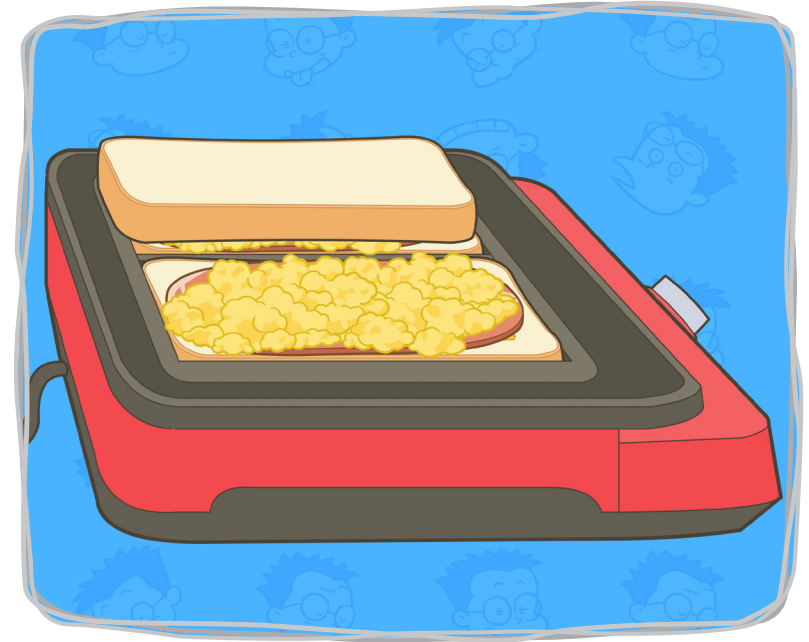
“Jason, what should I do?” Izzie asked.

“You can measure the shredded cheese.” Jason put the frying pan on the stove. He turned on the heat and melted butter. When the pan was hot, he poured the eggs into the pan.



Then he picked up a spatula. “Now I gently scramble them.” Jason looked at Miss Shelly. “I have a job for you, Miss Shelly. Can you please put a slice of bread in each square of the waffle maker?”

“Sure.” She carefully placed the bread. Jason sprinkled shredded cheese on each slice. “Nina, can you add slices of ham?”



Nina laid one slice of ham on each slice of bread.

“Now we add the eggs,” Jason said.

“I can do that!” Bobby said.

“The last part is fun,” Jason said. “We put another slice of bread on top and gently close the lid.”

“At home we only make waffles in our



waffle maker,” Nina said.

“You can make these sandwiches in a frying pan,” Jason said. “But it’s much more fun to use a waffle maker.”

Four minutes later he opened the waffle maker. “Perfect!” he said. “The sandwiches are golden brown.”

“They look just like waffles,” Nina



said. “Great job, Jason!”

Miss Shelly lifted the sandwiches out. She cut them, and everyone had a piece.

“Yum!” Ethan said. “What should we call them?”

“Egg Waffles?” Izzie said.

“Nope,” Bobby replied. “The Chef Jason Special!”

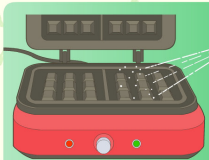


“Yes!” everyone said.

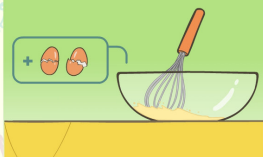
Chef Jason grinned and took a bow.



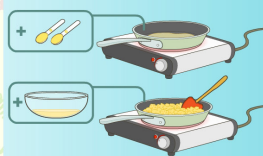
Do It Yourself



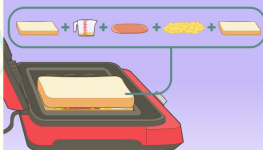
- 1) Spray cooking oil on your waffle maker and preheat it to medium-high heat. (You can make this sandwich in a frying pan too.)



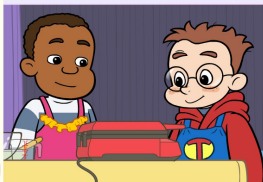
- 2) Crack the eggs into a bowl and beat them.



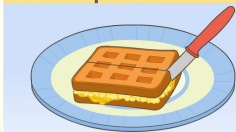
- 3) Heat about 2 teaspoons of butter in a frying pan over medium heat. Once the butter is melted, add the eggs. Stir gently to scramble the eggs.



- 4) Place 1 slice of bread in the waffle maker. Top with 1/8 cup shredded cheese, 1 slice of ham, and the scrambled eggs. Then cover the sandwich with another slice of bread.



- 5) Close the waffle maker and cook until the tops are golden brown, about 3–4 minutes.



- 6) Slice the sandwich in half. Serve and enjoy!